AMENDMENTS TO THE CLAIMS

1. **(Currently amended)** A process for producing a stable liquid leaven composition, the process comprising the steps of

- admixing in a liquid formulation at least a flavor ~~flavour~~ improvement composition that comprises at least one sourdough or sponge based composition; a bread improver composition; and an active yeast, and

- ensuring that the residual sugar level of the liquid leaven composition is kept below 0.5% w/w on said liquid composition, and

obtaining thereby ~~in order to obtain~~ a stable liquid leaven composition.

2. **(Currently amended)** The process according to claim 1, wherein the liquid leaven composition obtained is one with the gassing power of fresh yeast, the dough and bread improvement properties of a regular bread improvement system and the flavor ~~flavour~~ enhancement properties as one can achieve with a sourdough process or a sponge process.

3. **(Currently amended)** The process according to Claim 1 ~~any of the preceding claims~~, wherein the flavor ~~flavour~~ improvement composition that is admixed comprises at least one of the following: a sourdough; a sourdough product; a sponge; a sponge product; a supernatant of a sourdough, of a sourdough product, of a sponge or of a sponge product; a blend of aroma chemicals, acids and/or acidifying agents.

4. **(Currently amended)** The process according to Claim 1 ~~any of the preceding claims~~, wherein the flavor ~~flavour~~ improvement composition that is admixed is a flour based improvement composition.

5. **(Currently amended)** The process according to claim 4, wherein the residual sugar level of the liquid leaven composition is kept below 0.5% w/w by hydrolising the flour contained in said flavor ~~flavour~~ improvement composition prior to a fermentation step to liberate fermentable sugars out of the starch, these liberated sugars being eliminated by a microbial fermentation step.

6. **(Original)** The process according to claim 5, wherein a hydrolyzing enzyme, such as an amylase, is used to hydrolyze the flour.

7. **(Currently amended)** The process according to claim 5 ~~or 6~~, wherein microbial fermentation eliminates the sugars thus liberated and creates all the necessary flavor ~~flavour~~ components.

8. **(Currently amended)** The process according to Claim ~~any of claims~~ 1 ~~to 3~~, wherein the residual sugar level is kept below 0.5% w/w by admixing a flavor ~~flavour~~ improvement composition comprising at least one of the following: a supernatant of a liquid sourdough, a supernatant of a sourdough product, a supernatant of a sponge or a supernatant of a sponge product.

9. **(Currently amended)** The process according to claim 8, wherein the supernatant that is admixed is a concentrated supernatant.

10. **(Currently amended)** The process according to Claim ~~any of claims~~ 1 ~~to 3~~, wherein the residual sugar level is kept below 0.5% w/w by admixing a sponge based flavor ~~flavour~~ improvement composition.

11. **(Currently amended)** The process according to claim 10, wherein the sponge based flavor ~~flavour~~ improvement composition that is admixed may contain up to 10% alcohols provided that no flour traces remain.

12. **(Currently amended)** The process according to Claim 1 ~~any of the preceding claims~~, wherein the residual sugar level is kept below 0.5% w/w by admixing a flavor ~~flavour~~ improvement composition not comprising any fermentable sugars.

13. **(Original)** The process according to claim 12, wherein said composition comprises at least one of the following: a blend of aroma chemicals, acids, acidifying agents.

14. **(Currently amended)** The process according to Claim 1 ~~any of the preceding claims~~ wherein the bread improver composition that is admixed comprises chemical additives and/or enzymes.

15. **(Currently amended)** The process according to claim 14, wherein said chemical additives admixed are selected from the group consisting of oxidizing/reducing agents such as ascorbic acid, cystein, gluthation, yeast extracts, hydrolyzed gluten, emulsifiers such as DATEM, SSL, CSL, GMS, bile salts, fatty materials and any mixture thereof.

16. **(Currently amended)** The process according to claim 14, wherein said enzymes admixed are selected from the group consisting of amylases, hemi-cellulases, oxidases, proteases, lipases and any mixture thereof.

17. **(Currently amended)** ~~A~~ The process of Claim 1, ~~according to any of the preceding claims~~ wherein fresh yeast is admixed.

18. **(Currently amended)** The process according to claim 17, wherein the admixed yeast is used under the form of compressed yeast with a dry matter of around 30% and/or under the form of liquid yeast~~, preferably with a dry matter below 25%~~.

19. **(Currently amended)** The process of Claim 1, ~~according to any of the preceding claims~~ wherein the liquid leaven composition is further stabilised by adding a solution comprising a hydrocolloid or a gum~~, preferably a xanthane gum~~ to the liquid leaven composition and/or by continuous mixing of the liquid leaven composition to prevent decantation.

20. **(Currently amended)** The process of Claim ~~according to any of the claims~~ 1, ~~to 18~~ wherein the liquid leaven composition is further stabilised by using a 1% level of an exopolysaccharide such as a dextran in the final product thereby preventing decantation.

21. **(Currently amended)** The process of Claim 1 ~~according to any of the preceding claims~~, wherein additionally a drop of pH below 3.5~~, preferably below 4.0~~ is prevented.

22. **(Currently amended)** The process according to claim 21, wherein such a drop of pH is prevented by adding a buffering system to the flavor ~~flavour~~ improvement composition, by controlling the pH and/or by selecting specific lactic acid bacterial strains.

23. **(Currently amended)** A liquid leaven composition obtainable by a method of Claim 1 ~~according to any of the preceding claims~~.

24. **(Currently amended)** The product according to claim ~~claims~~ 23 which remains stable when stored for a longer period~~, preferably at least 1 week, most preferably at least about 4 weeks,~~ at about 4°C.

25. **(Cancelled)**

26. **(New)** A method of using the liquid leaven composition of Claim 23 in a preparation of a bakery product, said method comprising at least the step of adding said liquid leaven composition in the preparation process of a bakery product.

27. **(New)** The method of Claim 25, wherein the bakery product is selected from the group consisting of bread, pizza and a snack.

28. **(New)** The process according to claim 18, wherein the admixed yeast is used in the form of liquid yeast with a dry matter below 25%.

29. **(New)** The process of Claim 19, wherein the gum is a xanthane gum.

30. **(New)** The process of Claim 21, wherein additionally a drop of pH below 4.0 is prevented.

31. **(New)** The product of claim 24 which remains stable when stored for a period of at least 1 week at about 4°C.

32. **(New)** The product of claim 24 which remains stable when stored for a period of at least 4 weeks at about 4°C.